

2017

LA NATURE DE DURFORT-VIVENS

2017

Cuvée without any added sulfites, Vin de France Appellation

«IN A PERPETUAL QUEST FOR NATURAL BALANCE AND THANKS TO HIGH-PRECISION WORK IN THE CELLAR, I WANTED TO GO EVEN FURTHER BY MAKING A CUVÉE WITHOUT ANY ADDITION OF SULFUR. THEREFORE NO MORE INPUT DISTURBS THE CHEMISTRY THAT NATURALLY OCCURS BETWEEN THE TERROIR OF DURFORT-VIVENS AND ITS AROMATIC EXPRESSION. BACK TO BASICS, BACK TO AUTHENTICITY ... THIS WINE IS CALLED LA NATURE DE DURFORT-VIVENS. »

GONZAGUE LURTON, THE OWNER

«ITS COLOR IS A PANEL OF CRIMSON AND DARK RUBY. ITS NOSE EVOLVES FROM MINUTE TO MINUTE TO OFFER US A WHOLE RANGE OF VERY ELEGANT AND FINE AROMAS OF RIPE RED FRUITS. ITS COMPLEXITY AND THE FINESSE OF ITS ELEGANT TANNINS AMAZE US. VERY LONG, THIS WINE OFFERS AN IMMENSE MOMENT OF HAPPINESS. THIS IS THE PERFECT BALANCE. »

LÉOPOLD VALENTIN, THE TECHNICAL DIRECTOR

« ... FASCINATING. FUN AND DELICIOUS. PUSHING THE BOUNDARIES FOR BORDEAUX... » **JAMES SUCKLING 92 Pts**

THE VINEYARD

Deep gravels from the Quaternary period (Günz and Mindel) with a sand/clay matrix
Located in Margaux, Cantenac and Soussans.

THE VINIFICATION

Plot vinification.
Alcoholic fermentation with natural yeasts.
Extraction of color and tannins by one pumping over for a very gentle extraction.
21 days of alcoholic and malolactic fermentations.
No input, no filtration, no collage.

THE GRAPES

100 % Cabernet-sauvignon

THE CULTURAL PRACTICES



No pesticide residues

THE AGEING

6 months in terracotta amphorae TAVA

THE TEAM

Owner : Gonzague LURTON
Technical director: Léopold VALENTIN
Œnologist Consultant: Éric BOISSENOT

